



SOUR CREAM NOODLE BAKE - adapted from The Pioneer Woman by Ree Drummond

****Need one 9x13" or larger aluminum pan****

Ingredients:

1.5 lbs ground turkey
1 small zucchini, shredded
2 large carrots, shredded
28oz tomato sauce/pureed tomatoes
1 tsp salt
Freshly ground black pepper
16oz bag wide egg noodles
8oz sour cream
16oz cottage cheese
1/2 cup sliced scallions
1.5 cups grated sharp cheddar cheese

Instructions:

1. Brown meat in a large skillet over medium heat. Drain fat, then add carrots, zucchini and 1/2 tsp salt. Cook until veggies are soft, about 7 minutes.
2. Add tomato sauce, the rest of the salt, and plenty of freshly ground black pepper. Stir, then simmer while you prepare the other ingredients.
3. Cook egg noodles until al dente. Drain and set aside.
4. In a medium bowl, combine sour cream and cottage cheese. Add plenty of freshly ground black pepper. Add to noodles and stir. Add green onions and stir.
5. To assemble, add half of the noodles to a 13x9 inch aluminium pan. Top with half the meat mixture, then sprinkle on half the grated cheddar. Repeat with noodles, meat, then a final layer of cheese.
6. Cool and cover with aluminium foil.

DROPOFF - Please deliver to SPUR (Marblehead) or to Lifebridge (Salem). Upon arriving at Lifebridge we will bake for 20 minutes at 350, or until the sauce is bubbly and the cheese is browned on the top.

If dropping off at Lifebridge be sure to clearly mark on top of cover SPUR dinner and meal date).

<http://thepioneerwoman.com/>